



Product Spotlight: Sugar snap peas

Sugar snaps look like shelling peas, but have a tender, crisp, small, pale green, edible pod filled with sweet juicy seeds. The pods are about 5-8cm long, and the seeds are rounder than snow peas.



Singapore Noodles with Bacon

A much-loved noodle dish with crunchy, colourful stir-fry veggies tossed with rice vermicelli noodles and a tomato curry sauce with slices of smoky bacon.



20 minutes



2 servings



Pork

Spice it up!

The curry spice mix in this dish is mild, with no added chilli. You can add some fresh chilli, sambal oelek or sweet chilli sauce if you want a little heat!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	29g	25g	109g

FROM YOUR BOX

RICE VERMICELLI	200g
TOMATO PASTE	1 sachet
CURRY SPICE MIX	1 packet
SUGAR SNAP PEAS	150g
RED CAPSICUM	1
CARROT	1
SPRING ONIONS	1 bunch
BACON	1 packet
LIME	1

FROM YOUR PANTRY

oil for cooking, soy sauce, pepper

KEY UTENSILS

large frypan or wok, saucepan

NOTES

Rinsing the noodles in cold water will stop them from overcooking and breaking up in the pan when you toss them.

You can use sesame oil for added flavour if preferred. For a sweeter and more child-friendly flavour, you can use kecap manis instead of soy sauce or toss the noodles with some honey or sugar to taste.



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1. COOK THE NOODLES

Bring a saucepan of water to a boil. Cook noodles for 1-2 minutes until al dente. Drain and rinse under cold water (see notes).



2. MAKE THE SAUCE

Combine 1 tbsp tomato paste, 1 tbsp curry spice mix, **1 tbsp soy sauce** and **1 tbsp oil** in a bowl (see notes). Set aside.



3. PREPARE THE VEGETABLES

Trim and slice sugar snap peas. Slice capsicum and carrot into crescents. Slice spring onions, reserve green tops for garnish. Set aside.



4. COOK THE STIR-FRY

Heat a large frypan or wok over medium-high heat with **oil**. Slice and add bacon along with vegetables. Cook for 5 minutes until tender.



5. TOSS THE NOODLES

Toss in noodles and sauce, lime zest and juice from 1/2 lime (wedge remaining) until well combined. Season to taste with **pepper** and more **soy sauce** if needed.



6. FINISH AND SERVE

Divide noodles among bowls. Garnish with spring onion tops and serve with lime wedges.

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